



2006 MERITAGE DRY CREEK VALLEY

GRAPES 36% Merlot, 25% Cabernet Franc, 23% Cabernet Sauvignon, 8% Malbec, 8% Petit Verdot

APPELLATION Sonoma County

HARVEST September 27 – October 28, 2006

FERMENTATION Fermented 20 days at 85°F

BARREL AGING 19 months in French and American oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.51

pH 3.78

RESIDUAL SUGAR Dry



2003 Vintage

90 Points, "ONE PUFF"
Connoisseurs' Guide to California Wine

GOLD MEDAL, BEST OF CLASS
Los Angeles Wine Competition

GOLD MEDAL
San Francisco Chronicle Wine Competition

GOLD MEDAL
New World International Wine Competition

WINEMAKER COMMENTS

The 2006 Meritage displays classic Bordeaux-style characters of bright cherry, chocolate, and vanilla, perfumed with a wonderful dried floral component. On the palate, the wine is rich and seamless with excellent depth and complexity. Subtle nuances of blueberry and spicy black pepper provide weight and dimension. The finish is elegant and sophisticated with excellent tannin and structure – a wine that lingers on the palate.



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